

DIJK et al
Appl. No. 10/587,525
November 4, 2010

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1.-9. (Cancelled).

10. (Currently Amended) A process for ~~providing~~ manufacturing a more matured taste, relative to a control, in cheese or a cheese derived product wherein a carboxypeptidase CPD-1 is used comprising adding a carboxypeptidase CPD-1 preparation (i) to the cheese milk prior or together with the addition of coagulant or (ii) during the salting stage or (iii) to the cheese paste.

11. (Currently Amended) The process according to claim 10 wherein the carboxypeptidase CPD-1 activity is for at least 90% caused by a single enzyme.

12. (Currently Amended) The process according to claim 10 wherein the ratio of endoprotease activity (PU) and carboxypeptidase CPD-1 activity (CPG) is less than 0.01.

13. (Previously Presented) The process according to claim 10, wherein the carboxypeptidase CPD-1 has the amino acid sequence of SEQ ID NO:3.

14. (Currently Amended) A process for increasing the flavour intensity, relative to a control, in cheese or a cheese derived product wherein a carboxypeptidase CPD-1 is used comprising adding a carboxypeptidase CPD-1 preparation (i) to the cheese milk prior or together with the addition of coagulant or (ii) during the salting stage or (iii) to the cheese paste.

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15. (Currently Amended) The process according to claim 14 wherein the carboxypeptidase CPD-1 activity is for at least 90% caused by a single enzyme.
16. (Currently Amended) The process according to claim 14 wherein the ratio of endoprotease activity (PU) and carboxypeptidase CPD-1 activity (CPG) is less than 0.01.
17. (Previously Presented) The process according to claim 14, wherein the carboxypeptidase CPD-1 has the amino acid sequence of SEQ ID NO:3.
18. (Currently Amended) A process for accelerating cheese ripening in cheese or a cheese derived product wherein a carboxypeptidase CPD-1 is used comprising adding a carboxypeptidase CPD-1 preparation (i) to the cheese milk prior or together with the addition of coagulant or (ii) during the salting stage or (iii) to the cheese paste.
19. (Currently Amended) The process according to claim 18 wherein the carboxypeptidase CPD-1 activity is for at least 90% caused by a single enzyme.
20. (Currently Amended) The process according to claim 18 wherein the ratio of endoprotease activity (PU) and carboxypeptidase CPD-1 activity (CPG) is less than 0.01.
21. (Previously Presented) The process according to claim 18, wherein the carboxypeptidase CPD-1 has the amino acid sequence of SEQ ID NO:3.
22. (Previously Presented) The process according to claim 12, wherein said ratio is less than 0.001.

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23. (Previously Presented) The process according to claim 22, wherein said ratio is less than 0.0005.

24. (Previously Presented) The process according to claim 16, wherein said ratio is less than 0.001.

25. (Previously Presented) The process according to claim 24, wherein said ratio is less than 0.0005.

26. (Previously Presented) The process according to claim 20, wherein said ratio is less than 0.001.

27. (Previously Presented) The process according to claim 26, wherein said ratio is less than 0.0005.